

STARTERS

- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- SPINACH & ARTICHOKE DIP Reggiano cheese, warm tortilla chips 16
- TUNA STACK* Hawaiian Ahi, avocado, roasted pineapple, Sriracha aioli, sesame wontons 19
- CRAB CAKE Pan-seared, roasted pineapple salsa, Dijon mustard sauce 17
- WHISKEY SHRIMP ON COUNTRY TOAST Dijon beurre blanc sauce 17
- STEAK EGG ROLLS Spicy ranch, chimichurri 17

SOUP & SALADS

DRESSINGS MADE IN-HOUSE: *Bleu Cheese, Honey Mustard, Buttermilk Ranch, Fresh Herb Vinaigrette*

ADD CHICKEN +6, SALMON OR SHRIMP +10

- FRENCH ONION SOUP Caramelized onions, crouton, Gruyère 10
- NEW ENGLAND LOBSTER BISQUE Sherry garnish 12
- HOUSE SALAD Rustic croutons, hard-boiled egg, cucumbers, bacon, tomatoes, cheddar 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 13
- CLASSIC CAESAR SALAD Parmesan cheese, rustic croutons 13
- STEAK SALAD* Seared filet, avocado, bleu cheese, tomatoes, bacon, Dijon vinaigrette 23
- CUMBERLAND SALAD Crispy chicken, roasted pecans, avocado, tomatoes, bacon, buttermilk ranch 19
- ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, artisan greens, avocado, herb vinaigrette 23
- COBB SALAD Grilled chicken, mixed greens, avocado, bacon, egg, tomatoes, bleu cheese crumbles, buttermilk ranch 19

SANDWICHES

All sandwiches are served with parmesan fries, unless otherwise noted.

- FAMOUS STEAK & BISCUITS* Seared filet, homemade biscuits 21
- STACKED STEAK BURGER* Two seared patties, pickles, onions, cheese 17
- SOUTHERN CRISPY CHICKEN SANDWICH* House made hot honey, pimento cheese 17
- FRENCH DIP* Thinly sliced, toasted baguette, horseradish 24
- BLACKENED FISH SANDWICH Cut fresh daily, dill tartar, pickles, lettuce, red onion 19
- LOBSTER ROLL Cold water Maine lobster, lemon aioli, split top bun 24
- LONDON DIP Grilled roast beef, cheese, horseradish, Au Jus, multigrain toast, crispy potato wedges 21
- MEATLOAF SANDWICH Crispy onion straws, cheese, mayo, ketchup 18

FILET MIGNON, STEAKS & PRIME RIB

- COFFEE-CURED* Cured in our signature blend - 10 oz. 51
- CENTER CUT* Petite cut 7 oz. 44 / 10 oz. 50
- NEW YORK STRIP STEAK* Aged Certified Angus Beef® - 16 oz. 46
- RIBEYE STEAK* A tender well-marbled cut of Certified Angus Beef® - 14 oz. 47
- PRIME RIB OF BEEF* Aged and slow roasted - 12 oz. 42

ACCOMPANIMENTS FOR FILETS AND STEAKS:

- Bleu Cheese Encrusted, Chimichurri, Béarnaise*, Mushroom Madeira, or Au Poivre sauce 4 EACH
- Oscar style: Lump crab, asparagus with Béarnaise* sauce 13

Our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. All Filet Mignons, Steaks, & Prime Rib are served with your choice of side.

SPECIALTIES & SEAFOOD

- BISTRO CHICKEN Panko-crust, parmesan cheese, tomatoes, lemon caper sauce, garlic whipped potatoes, broccoli 24
- TUSCAN CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, garlic whipped potatoes, broccoli 24
- BAY STREET CHICKEN FINGERS "Old Savannah" style, parmesan fries 22
- STEAK FRITES* Sliced hanger steak, béarnaise, crispy shallots 31
- NOLA GRILLED SHRIMP Blackened shrimp, roasted pineapple salsa, Southern rice, seasonal vegetable 26
- GRILLED SALMON* Simply grilled or Szechuan style, garlic whipped potatoes, broccoli 28
- HAWAIIAN AHI TUNA* Sesame crusted, Sriracha aioli, soy ginger sherry sauce, sushi rice, baby bok choy 32
- PECAN CRUSTED SWORDFISH Crushed pecans, brown butter, seasonal vegetable, Southern Rice 30
- SHRIMP & GRITS Jumbo cajun sautéed shrimp, bacon, Worcestershire cream reduction, cheese grits 28
- House, Caesar or Wedge Salad to accompany your entrée 9

SIDES

- AU GRATIN POTATOES ♦ BROCCOLI W/ GARLIC BUTTER ♦ CREAMED SPINACH
- GARLIC WHIPPED POTATOES ♦ ONE POUND BAKED POTATO ♦ PARMESAN FRIES
- SAUTÉED ASPARAGUS ♦ SMOKED GOUDA MAC & CHEESE ♦ CREAM CORN BRÛLÉE

+Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server of any food allergies. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion. Helpful Dining Guidelines can be found at stoneyriver.com. Some items served at this establishment may contain imported seafood. Ask for more information.



STONEY RIVER®

STEAKHOUSE AND GRILL

STARTERS

DEVILED EGGS

Sugar cured bacon, homemade pickle relish 13

SPINACH & ARTICHOKE DIP

Reggiano cheese, warm tortilla chips 16

WHISKEY SHRIMP ON COUNTRY TOAST

Dijon beurre blanc sauce 18

STEAK EGG ROLLS

Spicy ranch, chimichurri 18

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce 20

CREAMY CRAB DIP

Old Bay infused house made cheese, panko
breadcrumbs, toasted baguette 20

CRAB CAKE

Pan seared, roasted pineapple salsa,
Dijon mustard sauce 18

TUNA STACK*

Hawaiian Ahi, avocado, roasted pineapple,
Sriracha aioli, sesame wontons 19

SOUPS & SALADS

Dressings Made In-House: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Herb Vinaigrette

FRENCH ONION SOUP

Caramelized onions, crouton, Gruyère 11

NEW ENGLAND LOBSTER BISQUE

Sherry garnish 13

AHI TUNA SALAD*

Hawaiian Ahi, seared rare, artisan greens,
avocado, herb vinaigrette 25

COBB SALAD

Grilled chicken, mixed greens, avocado,
bacon, egg, tomatoes, bleu cheese crumbles,
buttermilk ranch 21

STEAK SALAD*

Seared filet, avocado, bleu cheese,
tomatoes, bacon, Dijon vinaigrette 25

THE WEDGE

Iceberg, bacon, tomatoes, bleu cheese 14

CLASSIC CAESAR SALAD

Parmesan cheese, rustic croutons 14

HOUSE SALAD

Rustic croutons, hard boiled egg, cucumbers,
bacon, tomatoes, cheddar 14

SEAFOOD

CEDAR PLANK SALMON*

Oven roasted, lemon dijon butter,
garlic whipped potatoes, broccoli
(available simply grilled) 32

HONG KONG SEA BASS*

Grilled, baby bok choy, sushi rice,
soy sherry reduction 44

NOLA GRILLED SHRIMP

Blackened shrimp, roasted pineapple salsa,
Southern rice, seasonal vegetable 28

PECAN CRUSTED SWORDFISH

Crushed pecans, brown butter, seasonal
vegetable, Southern rice 34

SHRIMP & GRITS

Jumbo shrimp, bacon, Worcestershire
cream, cheese grits 29

HAWAIIAN AHI TUNA*

Sesame crusted, Sriracha aioli, soy ginger sherry
sauce, sushi rice, baby bok choy 34

LOBSTER ROLL

Cold water Maine lobster, lemon aioli,
split top bun, parmesan fries 26

SPECIALTIES

FAMOUS STEAK & BISCUITS*

Seared filet, homemade biscuits,
parmesan fries 23

STACKED STEAK BURGER*

Two seared patties, pickles, onion, cheese,
parmesan fries 19

DOUBLE BONE PORK CHOP*

Cured in-house, slow roasted, bourbon cherry
sauce, garlic whipped potatoes, broccoli 32

WILD MUSHROOM MEATLOAF

Madeira sauce, garlic whipped potatoes,
broccoli 27

STEAK FRITES*

Sliced hanger steak, béarnaise,
crispy shallots 35

BISTRO CHICKEN

Panko crusted, parmesan cheese, tomatoes,
lemon caper sauce, garlic whipped potatoes,
broccoli 27

FRENCH DIP

Thinly sliced, toasted baguette, horseradish,
parmesan fries 26

LOLLIPOP LAMB CHOPS

Rosemary, balsamic vinegar, lemon, chimichurri,
garlic whipped potatoes 46

TUSCAN CHICKEN

Pan fried, goat cheese, sundried tomato,
beurre blanc, garlic whipped potatoes,
broccoli 27

STEAKS & PRIME RIB

RIBEYE STEAK*

14 oz. 47

NEW YORK STRIP STEAK*

16 oz. 46

PRIME RIB OF BEEF*

Aged and slow roasted 12 oz. 42

DRY AGED BONE-IN "COWBOY CUT" RIBEYE STEAK*

22 oz. 65



FILET MIGNON

COFFEE-CURED*

Cured in our signature blend 10 oz. 51

CENTER CUT*

Petite Cut 7 oz. 44 / 10 oz. 50

MEDALLIONS OSCAR*

Filet medallions, lump crab, béarnaise, asparagus 46

TURF AND TIDE*

Filet medallions, jumbo shrimp, Dijon beurre blanc sauce 44

FILET MEDALLIONS & CRAB CAKE*

Filet medallions, pan seared Crab Cake, Dijon mustard sauce 44

All of our steaks are seasoned with our special seasoning blend, grilled in a 1600° Montague broiler.

All Filet Mignons, Steaks, and Prime Rib are served with your choice of side.

ACCOMPANIMENTS FOR FILETS & STEAKS

Bleu Cheese Encrusted • Mushroom Madeira Sauce • Béarnaise Sauce* • Au Poivre Sauce 4 each

Oscar Style: Lump crab, asparagus, Béarnaise sauce* 13

House, Caesar or Wedge Salad to accompany your entrée 10

SIDES

Au Gratin Potatoes • Parmesan Fries • One Pound Baked Potato • Garlic Whipped Potatoes • Cream Corn Brûlée • Broccoli w/ Garlic Butter
Creamed Spinach • Sautéed Asparagus • Smoked Gouda Mac & Cheese • Roasted Wild Mushrooms

STONEY RIVER®

STEAKHOUSE AND GRILL

BRUNCH FEATURES

SOUTHERN CAJUN CHICKEN BISCUIT 17

Crispy cajun chicken, goat cheese fritter, hot pepper jam, sweet and spicy bacon, country potatoes

LOBSTER AVOCADO TOAST 24

Cold water Maine Lobster, Hass Avocado, whole grain toast, over easy eggs, parmesan encrusted tomatoes

ROASTED PRIME RIB HASH 24

Over easy eggs, multi grain toast

CRISPY CHICKEN AND WAFFLE 16

(AVAILABLE WITH HOT CHICKEN)

Thick cut bacon, pure maple syrup

RED VELVET WAFFLE 15

Thick cut bacon, pure maple syrup

SHRIMP AND GRITS 29

Jumbo cajun sautéed shrimp, Worcestershire cream reduction, bacon, cheese grits

STONEY RIVER BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

BRUNCH BURGER* 19

Stacked steak burger, applewood smoked bacon, over easy egg, local brioche, country potatoes

FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

WINES WE LOVE & DRINK

FLOWERS CHARDONNAY – Sonoma Coast 17/66
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU “M DE MINUTY” ROSÉ –
Côtes de Provence 13/50
ARGYLE BRUT SPARKLING WINE – Willamette Valley 13/50
ROMBAUER CHARDONNAY – Carneros 70
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE –
Á Reims, France 125
AUSTIN HOPE CABERNET SAUVIGNON –
Paso Robles 18/74
THE FOUR GRACES PINOT NOIR –
Willamette Valley 15/58
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 17/66
THE PRISONER RED BLEND – California 19/99
CAYMUS VINEYARDS CABERNET SAUVIGNON –
Napa Valley 135
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –
McLean Vale, Australia 105

WHITE WINES

CHAMPAGNE & SPARKLING

LA MARCA PROSECCO – DOC Veneto 12/46
ARGYLE BRUT – Willamette Valley 13/50
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 14/54
SCHRAMSBERG BLANC DE BLANC – North Coast 72
TAITTINGER BRUT – Reims, France 85
PERRIER-JOUËT GRAND BRUT – Epernay, France 100
MOËT & CHANDON NECTAR IMPÉRIAL ROSÉ –
Epernay, France 115
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 125

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46
CHALK HILL – Russian River Valley 14/54
FLOWERS – Sonoma Coast 17/66
THE PRISONER – Carneros 48
ROMBAUER – Carneros 70
CAKEBREAD CELLARS – Napa Valley 72
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
ZD *RESERVE* – Carneros 80
POST & BEAM – Carneros 90
FAR NIENTE – Napa Valley 100
PLUMPJACK *RESERVE* – Napa Valley 105

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 38
CAKEBREAD CELLARS – Napa Valley 48

OTHER WHITES & ROSÉ

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54
CH. ST. MICHELLE RIESLING – Columbia Valley 12/46
EROICA RIESLING – Columbia Valley 13/50
CHATEAU “M DE MINUTY” ROSÉ –
Côtes de Provence 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 40
SCHLOSS VOLLRADS *QUALITÄTSWEIN* RIESLING –
Germany 42

RED WINES

CABERNET SAUVIGNON

LIBERTY SCHOOL – Paso Robles 12/46
QUILT – Napa Valley 17/66
AUSTIN HOPE – Paso Robles 18/74
MT. VEEDER – Napa Valley 80
SEQUOIA GROVE – Napa Valley 82
CHALK HILL *ESTATE RED* – Chalk Hill 85
CAYMUS VINEYARDS – Napa Valley 135
PAPILLON *BY ORIN SWIFT* – Napa Valley 140
ZD – Napa Valley 145
CHAPPELLET “SIGNATURE” – Napa Valley 150
RIDGE *ESTATE* – Santa Cruz Mountains 160
CADE *HOWELL MOUNTAIN* – Napa Valley 200
SILVER OAK – Napa Valley 240
MERCURY HEAD *BY ORIN SWIFT* –
Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
FERRARI-CARANO – Sonoma County 14/54
MARKHAM – Napa Valley 45
DUCKHORN VINEYARDS – Napa Valley 60
PLUMPJACK – Napa Valley 115

PINOT NOIR

ELOUAN – Oregon 13/50
A TO Z – Oregon 14/54
THE FOUR GRACES – Willamette Valley 15/58
BÖEN – Santa Lucia Highlands 32
CHALK HILL – Sonoma Coast 35
ARGYLE – Willamette Valley 38
SIDURI – Willamette Valley 40
MEIOMI – California 48
BELLE GLOS “DAIRYMAN” – Russian River Valley 50
ETUDE – Carneros 52
GARY FARRELL – Russian River Valley 78
FLOWERS – Sonoma Coast 90
MERRY EDWARDS – Russian River 95
DOMAINE SERENE “YAMHILL CUVÉE” –
Willamette Valley 105
PENNER-ASH – Willamette Valley 115

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/50
SEGHESSIO – Sonoma County 15/58
SALDO *BY THE PRISONER WINE COMPANY* –
California 40

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46
CATENA MALBEC – Mendoza, Argentina 14/54
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 17/66
THE PRISONER – California 19/99
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
GAJA CA’MARCANDA “PROMIS” – Toscana, Italy 98
MOLLYDOOKER “BLUE EYED BOY” – Australia 105

Corkage fee, \$25

STONE RIVER®
STEAKHOUSE AND GRILL

HAPPY HOUR

SNACKS...10

HOT CHICKEN AND BISCUITS

PIMENTO CHEESE DIP

SMOKED SALMON CROQUETTES

PARMESAN TRUFFLE FRIES

VINO (WINE)...8

EOS CHARDONNAY

EOS SAUVIGNON BLANC

EOS CABERNET SAUVIGNON

EOS PINOT NOIR

COCKTAILS & MARTINIS...8

ANGEL'S REVENGE

Angel's Envy Bourbon : Disaronno : Candied Cherry

THE MATADOR MARTINI

El Mayor Blanco Tequila : Honey : Lime

WHALE FLOWER

Gray Whale Gin : St~Germain : Grapefruit Juice

Fever Tree Club Soda

LEMON DROP MOJITO

Wheatley Vodka : St~Germain : Mint : Pineapple

WELL DRINKS...8

CRAFT DRAFTS...6

Ask about our current selection.

Martini pours add \$3. Rocks or neat pours add \$2.00.

Pricing available Monday - Thursday 3pm - 6pm.

Happy Hour available in the bar area and patio only and is for dine in guests.

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STEAKHOUSE AND GRILL

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FILET AND EGGS* 24

Roasted tenderloin, over easy eggs, hollandaise, country potatoes

SIDES

Country potatoes ♦ Cheese grits ♦ Sweet and Spicy Bacon

BRUNCH COCKTAILS

BLOODY MARY 8

Bold spices, Vodka, rosemary

WHITE SANGRIA 8

Sauvignon Blanc, St~Germain, Tuaca

RED SANGRIA 8

Pinot Noir, Brandy, fruit juices

BREAKFAST MARTINI 8

Vodka, orange marmalade, fresh citrus

MIMOSA 8

Fresh squeezed orange juice, Prosecco

BELLINI 8

Fresh peach, Prosecco

CARAFES TO SHARE 20

Mimosa or Bellini